

## CLAIM(S):

1. A method of enzymatically degrading a raw vegetable composition for subsequent human consumption, the method comprising:  
providing a raw vegetable composition having a moisture content of  
5 less than about 30 weight percent;  
applying an aqueous enzyme composition comprising water and a  
cellulase to the raw vegetable composition under normal  
atmospheric pressures for a time that is sufficient to degrade raw  
vegetable composition, wherein the aqueous enzyme composition  
10 is at a pH of between about 2.0 and 7.0; and  
deactivating the first enzyme composition.
2. The method of claim 1 wherein the aqueous enzyme composition is  
effective to degrade a first outer layer of the raw vegetable composition.  
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3. The method of claim 1 wherein the aqueous enzyme composition is  
effective to tenderize the raw vegetable composition.
4. The method of claim 1 wherein the aqueous enzyme composition is  
20 effective to hydrate the raw vegetable composition.
5. The method of claim 4 wherein the raw vegetable composition absorbs  
more than about 0.003 grams water per minute per gram of the raw vegetable  
composition.  
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6. The method of claim 1 and further including applying a second  
aqueous enzyme composition to the raw vegetable composition, wherein the  
second aqueous enzyme composition is selected from the group consisting of

alpha-galactosidase, mannanase, beta-gluconase, beta-gluconase, arabinase, xylanase, beta-galactosidase, invertase, beta-fructofuranosidase, alpha-amylase, beta-amylase, pectinase, pectin depolymerase, pectin methyl esterase, pectin lyase, glucoamylase, oligo-1,6 glucosidase, lactase, beta-*d*-glucosidase, and any  
5 combination thereof.

7. A method of enzymatically processing a vegetable composition for subsequent human consumption, the method comprising:  
providing a raw vegetable composition having a moisture content of  
10 less than about 30 weight percent;  
applying a first enzyme composition comprising water and a cellulase to the raw vegetable composition under normal atmospheric pressures for a time that is sufficient to form an enzyme-degraded raw vegetable composition, wherein the first enzyme composition  
15 is at a pH of between about 2.0 and 7.0;  
applying a second enzyme composition comprising water and a carbohydrase to the enzyme-degraded raw vegetable composition;  
and  
deactivating the first enzyme composition and the second enzyme  
20 composition.

8. The method of claim 7 wherein the second enzyme composition is selected from the group consisting of hemicellulase, alpha-galactosidase, mannanase, beta-gluconase, beta-gluconase, arabinase, xylanase, beta-  
25 galactosidase, invertase, beta-fructofuranosidase, alpha-amylase, beta-amylase, pectinase, pectin depolymerase, pectin methyl esterase, pectin lyase, glucoamylase, oligo-1,6 glucosidase, lactase, beta-*d*-glucosidase, and any combination thereof.

9. A method of processing a vegetable composition for subsequent human consumption, the method comprising:
- providing a raw vegetable composition having a moisture content of less than about 40 weight percent;
- 5 applying an enzyme composition having a pH of between about 2.0 and 7.0 to the raw vegetable composition under normal atmospheric pressures for a time that is sufficient to degrade raw vegetable composition, wherein the enzyme composition includes water, a first enzyme component, and a second enzyme
- 10 component, wherein the first enzyme component includes a cellulase that degrades the raw vegetable composition, and wherein the second enzyme component includes a protease that degrades a protein or a peptide; and
- deactivating the enzyme composition.
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10. The method of claim 9 wherein the raw vegetable composition bean is a green or unfermented cocoa bean.
11. The method of claim 9 wherein the protease degrades a hydrophobic amino acid containing protein, a hydrophobic amino acid-containing peptide, or
- 20 any combination of any of these.
12. A method of processing a vegetable composition for subsequent human consumption, the method comprising:
- 25 providing a raw vegetable composition having a moisture content of less than about 30 weight percent;
- applying an enzyme composition having a pH of between about 2.0 and 7.0 to the raw vegetable composition for a time that is

5 sufficient to degrade raw vegetable composition, wherein the enzyme composition includes water, a first enzyme component, and a second enzyme component, wherein the first enzyme component includes a cellulase that is effective to degrade the raw vegetable composition, wherein the second enzyme component is effective to degrade methylxanthine; and deactivating the enzyme composition.

10 13. The method of claim 12 wherein the raw vegetable composition is a green coffee bean, a cacao bean, a guarana, a cola nut, or any combination thereof.

14. A method of processing a vegetable composition for subsequent human consumption, the method comprising:  
15 providing a raw bean having a moisture content of less than about 30 weight percent; and  
applying an enzyme composition having a pH of between about 2.0 and 7.0 to the raw bean under normal atmospheric pressures for a time that is sufficient to degrade the raw bean, wherein the  
20 enzyme composition includes water and a cellulase that is effective to degrade the raw bean.

15. A method of tenderizing a vegetable composition for subsequent human consumption, the method comprising:  
25 applying an enzyme composition that includes water and a cellulase to a raw vegetable composition under normal atmospheric pressures, wherein the enzyme composition has a pH of between about 2.0

and 7.0, and wherein the enzyme composition is effective to tenderize the raw vegetable composition; and deactivating the enzyme composition.

- 5     16.     The method of claim 15 wherein the enzyme composition comprises:  
cellulase in an amount that tenderizes the bean; and  
a pH-modifying component that adjusts the pH of the enzyme  
composition to a range of between about 2.0 to about 7.0.
- 10    17.     The method of claim 16 wherein the bean is not modified by grinding,  
pulverizing, grating, or any combination thereof.
18.     The method of claim 15 wherein the enzyme composition is effective  
to reduce a cook time of the bean.
- 15     19.     The method of claim 15 wherein the enzyme composition further  
includes hemicellulase, alpha-galactosidase, mannanase, beta-gluconase, beta-  
gluconase, arabinase, xylanase, beta-galactosidase, invertase, beta-  
fructofuranosidase, alpha-amylase, beta-amylase, pectinase, pectin depolymerase,  
20    pectin methyl esterase, pectin lyase, glucoamylase, oligo-1,6 glucosidase, lactase,  
beta-*d*-glucosidase, or any combination thereof.
20.     The method of claim 15 wherein deactivating the enzyme composition  
includes freezing, drying, freeze-drying, canning, frying, hydrating, boiling,  
25    extruding, steaming, blanching, blending, cooking, baking, roasting, fermenting,  
peeling, pasteurizing, extracting, grilling, milling, puffing, micro-waving,  
enzymatic degradation, grinding, grating, pulverizing, or steam-pressure cooking  
the bean.